

Gulf Cooperation Council

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GSO 835 (2008) (English): Organs and Viscera of Mutton, Goat, Cattle, Camel, and Buffalo (chilled and frozen) (Draft Standard)



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هيئة التقييس لدول مجلس التعاون لدول الخليج العربية
GCC STANDARDIZATION ORGANIZATION (GSO)

Final draft

GSO 05/FDS 835:2008(E)

أعضاء وأحشاء الضأن والماعز والبقر والجمال والجاموس المبردة والمجمدة
Organs and Viscera of Mutton, Goat, Cattle, Camel, and
Buffalo (chilled and frozen)

إعداد

اللجنة الفنية الخليجية لقطاع المواصفات الغذائية والزراعية

هذه الوثيقة مشروع لمواصفة قياسية خليجية تم توزيعها لإبداء الرأي والملاحظات بشأنها، لذلك فإنها عرضة للتغيير والتبديل، ولا يجوز الرجوع إليها كمواصفة قياسية خليجية إلا بعد اعتمادها من مجلس إدارة الهيئة.

Foreword

GCC Standardization Organization (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulations through specialized technical committees (TCs).

GSO through the technical program of committee TC No.:5 "Gulf technical committee for standards of food and agriculture products". Has updated the GSO standard No. 835 "Organs and Viscera of Mutton, Goat, Cattle, Camel, and Buffalo chilled and frozen". The Draft Standard has been prepared by United Arab Emirates.

This standard has been approved as a Gulf (Standard / Technical Regulation) without any technical modifications by GSO Board of Directors in its meeting No. (), held on / / H, / / G.

ORGANS AND VISCERA OF MUTTON, GOAT, CATTLE, CAMEL AND BUFFALO (CHILLED AND FROZEN)

1. SCOPE AND FIELD OF APPLICATION

This GSO standard is concerned with chilled, frozen organs and viscera of mutton, goat, cattle, camel and buffalo fit for human consumption, and does not include organs and viscera of poultry.

2. COMPLEMENTARY REFERENCES

- 2.1 GSO (9): "Labelling of Prepackaged Foods".
- 2.2 GSO (592): "Methods of Sampling for Meat and Meat Products".
- 2.3 GSO (20) : "Methods for the Determination of Contaminating Metallic Elements in Foodstuffs".
- 2.4 GSO (21): "Hygienic Regulations for Food Plants and Their Personnel".
- 2.5 GSO (150) : "Expiration Periods for Food Products "
- 2.6 GSO (382) : " Maximum Limits for Pesticide Residues in Agricultural and Food Products ".
- 2.7 (815): "General Requirements for Transportation and Storage of Chilled and Frozen Foods".
- 2.8 GSO (993): "Animal Slaughtering Requirements According to Islamic Law".
- 2.9 GSO (1016) : "Microbiological Limits for Foodstuffs - Part 1".
- 2.10 GSO (988): "Limits of Radiation Levels Permitted in Foodstuffs".
- 2.11 GSO CAC (231) : "Methods of Detection of Limits of Radiation Levels in Foodstuffs".
- 2.12 GSO (1814) : "General standard for Irradiated foods ".
- 2.13 GSO CAC MRL (2) : " Limits of veterinary drugs in food"
- 2.14 GSO (323) : "Code of Hygienic Practice for Preparation, Transportation, Handling and Storing of Fresh Meat".
- 2.15 GSO /ISO (6658) : "Sensory analysis – Methodology – General guidelines".

3. DEFINITIONS

Organs and viscera fit for human consumption:

Organs and viscera of animals fit for human consumption slaughtered according to Islamic rituals. They include liver, kidney, heart, omasum, rumen, reticulum, abomasums, brain, tongue, feet (trotter), tests, spleen, thymus gland, head, tail, trip, envelopes(intestine , bladder, esophagus).

4. REQUIREMENTS

The following requirements shall be met in product :

- 4.1 Organs and viscera preparation must be free from cysts and congestion and must have its natural shape and free from any symptoms and passed hygienic inspection and shall meet the following:

4.1.1 Liver :

Gall bladder to be removed, and may keep some lymphatic attached to the contract must also be removed from any adhesion or reassignment in the case of parasitic existence.

4.1.2 kidneys :

To be free from pathogenic symptoms and cool before packing after washed with water or well-packaged and frozen.

4.1.3 Heart :

To be free from blood clots by cutting in the large veins and the aorta artery, including distance of approximately 2 cm in contact with heart, emptied of blood and blood clots. Wash and cool and could stamp in the case of cows.

4.1.4 parts of trip : include trip, rennet, abomasums, rumen, reticulum, and omasum:

To be discharged from the content that fills these parts and wash after unloading well as being the removal of contaminated fatty parts, and are being tested after washing to make sure that they are free from pathogenic symptoms. and waste before packaging and cooling. Scald is allowed for trip and abomasums using warm water or human permitted chemicals, taking into account that there has been no rupture in the tissue.

4.1.5 brain :

The brain wash shall be before cooling and this directly after being out from the head with avoid contamination of the brain and reached of the water to brain during skin/covering head washing.

4.1.6 Tongue :

Wash well and examined to make sure free from pathogenic pests and parasites bags, and could stamp in the case of cows.

4.1.7 Feet (Trotter) and tail:

Shall be amendment to carcasses fit to human consumption or carcasses approved.

4.1.8 tests :

Be washed and clean, cool and sealed after the inspection.

4.1.9 spleen

Shall be free from pathogenic pests, wash with water and cool before packaging or well casing and freeze.

4.1.10 Thymus gland

They shall be free from pathogenic pests and wash to remove blood clots then package and cool or freeze.

4.1.11 Head

Shall be clean from outer skin and hair and clean appearance.

4.1.12 envelopes (intestine, bladder, oesophagus):

Shall be free from pathogenic pests ,clean after evacuate the contents and wash well, and in the preparation of sausages must take into account the way in conservation temperature required (item 8) and must be accompanied with label when deliver to the other hand, to prepare for sausages.

4.2 Organs and viscera shall also be met the following requirements:

4.2.1 Must be carried out according to the hygienic requirements stated in the standards item no. (2.4 , 2.14 and 2.7) .

4.2.2 The source of organs and viscera shall be from sound animals properly licensed and slaughter in accordance with the provisions to Islamic rituals as standard item no.(2.8).

4.3 Organs and viscera must be chilled immediately after slaughtering at -1 to zero °C. In the case of frozen organs and viscera, the freezing shall be carried out fast at temperature not more than -35 °C so that the temperature at the thermal center reaches -18 °C in the shortest time possible.

4.4 Pesticide residue content shall not be more than the limits permitted according to the GSO standards item no. (2.6).

4.5 The radiation levels shall not be more than the limits permitted in foodstuffs according to the GSO standard item no. (2.10).

4.6 The microbiological criteria shall be in accordance with the GSO standard item no. (2.9).

4.7 Heavy metal contaminants shall not exceed:

Mercury 0.05 PPm.

Arsenic 0.5 PPm.

Lead 1 PPm.

Copper 30 PPm.

4.8 It shall be completely free from hormones and antibiotics and veterinary drugs shall not be more than the limits permitted in foodstuffs according to the standard item no. (2.13).

4.9 The following shall be observed in the case of imported organs and viscera:

4.9.1 It is forbidden to import organs and viscera from any country where there are epidemic diseases as defined in the quarantine measures of the GCC Countries except after obtaining an admission from the concerned authorities.

- 4.9.2 The imported lot shall be accompanied with two certificates approved and ratified by the GSO consulate or any delegated body indicating that slaughtering has been carried out according to the Islamic rules mentioned in GSO standard item no.(2.8), the organs and viscera has been found sound, free from infectious diseases and fit for human consumption.
- 4.9.3 In the case of chilled organs and viscera,the period from the date of slaughtering to the arrival to GCC Countries shall not exceed 2 days.

5. SAMPLING

Samples shall be taken according to the tables no 1 and 2 stated in GSO standard item no. (2.2).

6. METHODS OF TESTING

The following tests shall be carried out on the representative sample taken according to item (5) to determine its compliance with this standard.

- 6.1 The contaminating metallic elements according to the GSO standard item no (2.3),
- 6.2 Limits for Pesticide Residues and Limits of veterinary drugs shall be determined according to the methods mentioned in GSO standard item no. (2.6).
- 6.3 The physical and external analysis must be determined according to the GSO standard mentioned in (2.15).
- 6.4 The microbiological test must be carried out according to the GSO standards .
- 6.5 Detection of radiation levels shall be carried out according to the GSO standard item no. (2.11).

7. PACKAGING AND TRANSPORTATION

The following shall be considered during packaging:

- 7.1 The product shall be handle, Transport, and storage. The containers and packaging materials used in packing shall be clean, hygienic and made from suitable materials which would not affect the product quality and would not cause its contamination during storage, transportation and handling according to the GSO standard item no. (2.7).
- 7.2 The organs and viscera shall be carried in boxes and the units for every box must have the same shape, size, weight and type.

8. STORING

Without prejudice to the provisions of the GSO standard mentioned in (2.14), it must include the following.

- 8.1 Shelf life of chilled organs and viscera shall not exceed 7 days except brain, omasa and testes must be 5 days from the date of slaughtering at temperature from 0°C to 5°C .

- 8.2 The temperature of chilled organs and viscera when storage for 51 days shall not exceed -0.5 ± 1 °C during storage from the date of slaughtering when packed under CO₂ gas .
- 8.3 Shelf life for product when packed under CO₂ gas shall not exceed 90 days at The temperature shall not exceed -0.5 ± 1 °C and take the quick frozen procedure according to the GSO standard item no. (2.7 and 2.5).
- 8.4 The temperature at the thermal center for frozen organs and viscera shall not exceed (-18 °C) during storage.
- 8.5 Shelf life of frozen organs and viscera shall not exceed 6 months, except brain , and testes must be 4 months, and for liver 9 months from the date of slaughtering.
- 8.6 In case of frozen organs and viscera the period elapsing from freezing up to the arrival to entry port in the GCC countries shall not exceed the half of expiration date .

9. LABELLING

Without prejudice to the provisions of the GSO standards item no. (2.1) labelling shall include the following:

- 9.1 Brand of organs and viscera.
- 9.2 Source of organs and viscera.
- 9.3 Temperature of transportation and storing.
- 9.4 Expiration periods for product as mentioned in item no. (8) and the slaughtering date or the preparation date of the product.
- 9.5 Batch, code or test certificate number, or similar means of identification;
- 9.6 Country of origin;
- 9.7 In case of treated with ionizing radiation shall carry a written statement indicating that treatment and using the international food irradiation symbol in close proximity to the name of the product according to the GSO standard item no. (2.1).